



Let us know how we're doing!

Visit our confidential web-based survey at:

<http://www.tulsa-health.org/food-safety/food-service-industry/>

Egg Safety

With the recent recalls of eggs, it is a good time to focus on safe preparation and service of eggs:

- Keep eggs refrigerated at 41°F or below.
- Wash hands, cooking utensils and food preparation surfaces with soap, water, and approved sanitizer after contact with raw eggs.
- Raw eggs that are broken and prepared for immediate service should be cooked to 145°F or above for 15 seconds.
- Eggs cooked in a microwave should reach a temperature of 165°F in all parts of the food and be allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium.
- Do not serve or consume products with raw eggs such as hollandaise sauce or Caesar salad dressing.

Note: Do not use or serve eggs identified in recalls and follow instructions regarding the return or destruction of the product.

We Want Your Opinion

We want your feedback about the Food Focus Newsletter. To participate in a brief telephone survey, please call 595-4300. Give us your name, the name of the restaurant where you work, and your phone number; then answer 5 short questions about the newsletter.

To thank you for taking the time to respond, your name will be entered into a drawing for one of 20 food thermometers that will be given away. The deadline to call in and respond is November 30, 2010. On December 1, 2010, twenty (20) names will be drawn to win a thermometer and the winner notified by a telephone call. Your answers will help us improve the newsletter and our services to you.

The Certified Healthy Restaurant Program

A coalition of Oklahoma agencies began a new program in 2009 to recognize restaurants that offer healthy options and environments for their patrons. Criteria for certification are based on: Smoke Free Environments, offering healthier food items, offering nutritional information, and sources of food purchases.

To apply for the certification, go to www.okturningpoint.org or call Neil Hann at (405) 271-6127. Deadline for application is November 1, 2010, and you will be notified of award by December 15, 2010.

Vermin Control

Fall is just around the corner and that means colder weather. It is time to protect your facility from unwanted visitors. The USDA, United States Department of Agriculture, has stated that food contamination from mice causes billions of dollars in damages each year. These damages are mostly caused from mouse droppings, hair, and urine. In order to limit the occurrence of "unwanted visitors" we recommend the following tips:

- Keep all doors and windows closed.
- Seal all exterior holes and cracks.
- Take trash out regularly, no stacking.
- Keep all outer openings in good condition.
- Close all lids on outside trash and grease containers.
- Repair leaky plumbing.
- Watch deliveries for "unwanted visitors" or signs of infestation.
- Contract with a certified pest control operator to develop a pest control plan for your facility.

The "No-Second" Rule

Everyone knows the drill: Your favorite treat falls onto the floor. You quickly pick it up, look around, and then pretend like nothing happened and begin eating again. This is commonly known as the "five-second rule" and has given us the impression that it takes time for food to become contaminated. Research done on this so called rule discovered that salmonella and other bacteria can survive up to four weeks on dry surfaces and transfer to food immediately upon contact. So the next time you drop your treat, think before you pick it up and eat!

Source: National Geographic July 2010 Vol. 218-No. 1

Consumer Staff Activities

January to June 2010

Food Handler Classes	289
Hours of Teaching	433
Manager Certificates	674
Volunteers Trained	1,283
Food Inspections	4,927
Complaints (General)	329
Foodborne Illness Complaints	107
Plan Reviews	104

ATTENTION

We occasionally receive reports of imposters representing themselves as health inspectors from the Tulsa Health Department, either in person or by phone. Please note that any representative from the Tulsa Health Department will have appropriate identification. In the event that someone you are unfamiliar with comes into your facility stating that they need to do an inspection, please ask to see their identification. If they don't have proper identification, call your local law enforcement.

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